

Zesty Maui Sliders

Ingredients:

- 1 package of 12 King's Hawaiian Rolls
- 10-12 slices of smoked ham or European Bacon
- 8-10 slices of cooked bacon, chopped
- ½ cup sliced red onion
- ½ cup diced tomatoes
- ½ cup pineapple tidbits
- ½ cup green onions, sliced
- 3-4 cups of shredded mozzarella cheese
- 1 cup Zesty Maui Sauce (or bottled Polynesian sauce)

Ingredients for the Zesty Maui Sauce:

- ¼ cup of sweet chili sauce
- Zest of 1 orange
- Juice of 4 oranges
- ½ tsp of fresh grated ginger
- 2 cloves of grated garlic
- 2 tsp of olive oil
- 1 tsp of diced onion (white)
- 1 Tablespoons of brown sugar
- Pinch of salt
- (optional) 1-2 teaspoons of red pepper flakes

Instructions

- To make the Zesty Maui Sauce: Combine all ingredients in a small saucepan. Heat to a light simmer and stir occasionally as it thickens and coats the back of a spoon (about 30-40 minutes). Pour thickened sauce into a glass container and allow it to cool slightly before using.
- Once the sauce is done, preheat the oven to 350F.
- Line a large baking tray with parchment paper (It'll make it easier to handle when it's hot).
- Slice the rolls in half so that the tops are on one side of the pan and the bottoms are on the other.
- Using a pastry brush, cover all exposed cut sides with the Zesty Maui Sauce.
- Cover the side with the bottoms turned up first with the ham/European bacon, then sprinkle with some of the bacon, red onions, and tomatoes
- Sprinkle both sides with plenty of cheese.
- Sprinkle pineapples and remaining bacon over the top and then sprinkle with any remaining cheese.
- Bake for 10-15 minutes or until fully melted. Optionally: Turn on your broiler for 60 seconds or so to brown your cheese a bit.
- Once out of the oven, use the parchment paper to help you sit the roll tops over the top of the bottoms.
- Cut and enjoy!